THE TIMES-VIRGINIAN
(USPS 630-800)
PUBLISHED EVERY THURSDAY
IN THE HEART OF VIRGINIA'S DARK TOBACCO BELT
Appomattox, Virginia 24522
ESTABLISHED IN 1892

W. Lloyd Vaughan.....Publisher and Editor
Beck Hudson.....News Editor

Entered as second-class matter at the Post Office at Appomattox, Virginia, under the Act of Congress of March 3, 1879.

Address all correspondence to The Times-Virginian, Appomattox, Virginia 24522

Subscription rates: $6.00 a year in Appomattox, and all adjoining counties, $7.00 elsewhere in Virginia, Outside Virginia $7.50, payable in advance.
Member: Virginia Press Association

Single Copy: 15 cents

Mrs. Ethel Evans, County Chairman of Extension Homemakers, is shown above congratulating Mrs. Ruby Williamson on being named State Citizenship Chairman.

Appomattox Homemaker Named State Citizenship Chairman

Mrs. Ruby Williamson, a native of Viola, Tennessee, has been named chairman of the Citizenship Program of Work for the Virginia Extension Homemakers Council. Mrs. Williamson will be serving a two year term.

The wife of E. L. Williamson of Route 4, Appomattox, Ruby is the mother of four children. Two of the children Leroy Williamson and Mrs. Terry Falwell, live in Lynchburg. Mrs. Brenda Drinkard and Miss Susan Williamson live in Appomattox County.

Ruby has been a member of the Oakville Homemakers since moving to Appomattox from Lynchburg in 1953. She has held various positions in her own club. She is presently serving as President of the Oakville Extension Homemakers Club.

On the county level, she is president of the County Council, where she has served as Chairman of the Bylaws and Constitution Committee. She also chaired the activities for the Womanless Wedding recently held in Appomattox County.

Mrs. Williamson and her family are members of Rock Oak Baptist Church in Oakville where they are very active.

The Appomattox Extension Homemakers are indeed proud to have a state chairman who will be serving on the Board of the Virginia Extension Homemakers Council. Congratulations, Ruby! You have our support!

Alice Lavern Moore

COMPLETES COURSES

Miss Alice Lavern Moore, daughter of Deacon and Mrs. James Moore of Pamplin, has completed the required courses for the Resident Assistant position at Norfolk State University.

Miss Moore is a 1977 graduate of Prince Edward County High School and is presently a junior at Norfolk State University, majoring in Elementary Education with a minor in Counseling.

Miss Moore graduated with 15 other students, who were also certified to be Resident Assistants. A Pool Party was given in their honor by the Dean, Mr. Roscoe Black. Miss Moore will be returning to Norfolk State University August 15, 1979.

The Pastor Speaks

"Behold the Lamb of God, who takes away the sin of the world!" I saw a Lamb standing, as though it had been slain. John 1:29; Revelation 5:6. -

Behold, the King! Behold the Emancipator. Behold, the Redeemer! Behold, the Vindicator! Such cries might have been expected and welcomed. Byt why, "Behold, the Lamp of God, who takes away the sins of the world"?

In a world in which sin seems so often not to be taken seriously this announcement seems, at best, out of place. But sin does not fade away and cease to exist because we fail to recognize it, nor is it less corrupting because we give it a different name. Sin is lethal. The wages of sin have not been diminished.

But what can a lamb do? If this is a figure of speech who not change it to, "Behold, the Lion!"

This is part of the mystery that one day became a puzzle even to John of Patmos. The Messiah is not always easy to recognize. He doesn't coerce our allegiance. Rather he offers us a leap of faith. He challenges us with an unprovable idea. He arouses the hero or the heroine in the soul. He appears in the guise of a lamb, a threat to no one, and yet the omnipotant menace to all hypocrisy, to all evil, an Emancipator, Redeemer, Vindicator to everyone who believes.

He doesn't win by coercion. He draws his disciples by the passion of triumphant, suffering love.

Our Lord doesn't force us into anything—but he leads and invites us to join his campaign to share the love of God and the justice of God wherever it is needed....wherever there are lonely or hungry or thirsty of imprisoned or sick people who need to be freed from whatever keeps them from the abundant life that Christ brought to us as the Lamb of God.

BY: Kitch Shatzer, Pastor
Concord Presbyterian and Seal Memorial Presbyterian Churches

The Bible And Daily Living

By: Dr. William Trimyer

RESPONDING TO VOICES

Lesson for Aug. 12, 1979

Scripture References:
II Chronicles 26; Isaiah 1:6
Focal Passage: Isaiah 6:1-8

THE CALL COMES

The telephone rings late in the night and you nearly jump out of your skin; you stagger out of bed from your deep sleep, afraid to pick up the receiver. But you pick it up because you know someone needs you, else they would not be calling you at such a late hour. Then comes the message, "Come quickly! Something has happened!"

A crisis calls for a response. The story of Isaiah is a unique record of how the call of God touched one human being and a prophet was born. Isaiah received a call in a time of crisis.

"In the year that King Uzziah died . . ."

Or in the year that John F. Kennedy died . . .

Or in the year that Martin Luther King died . . .

Or in the year that someone you loved died . . .

Isaiah responded to the call of God when his country was in upheaval over the death of its king; when the assyrians were threatening to destroy Judah, and when the nation was facing moral and spiritual corruption. He was needed, so Isaiah responded in the affirmative.

Have you ever felt a sense of calling from God to do something? If you are open and sensitive to the voice of God, you may hear a voice within you asking, "Whom shall I send into the world to help relieve the hurt and brokenness?" If you aren't careful, you may find yourself answering that voice saying, "Send me." Then you may hear a voice say, "Go!"

Who Is Ever Good Enough

Isaiah was overwhelmed with his own sense of unworthiness to do anything about the national crisis. He was a "man of the street." He lived and dealth with people who were thinking of anything other than pleasing God. Somehow Isaiah felt he could not respond to God's call because of his perceived "unclean" condition.

Many people believe that in order to serve God or join a church they must reach a certain level of sainthood. For many people, God only "calls" preachers and missionaries. But have you ever considered that you may function in your vocation with the understanding that God calls you?

God calls persons to be his representatives in all walks of life. Whether you are a carpenter, secretary, nurse, banker, farmer or laborer, God wants you to be and do your best. In your respective position you may represent God and be a voice of hope, reconciliation, peace, and love.

How good must you become to sing with the Lord's people? That's not the question. The question is how willing are you to open yourself up for God to move in and through your life? If any of us are good, it is because God makes us so.

The church is not a haven for do gooders or sweet saints; it is a hospital for those who are broken; it is a place where we may find healing for our brokeness; it is a place where strangers become brothers and sisters; it is a place that gives life meaning.

The Call and the Response

Isaiah heard for the first time the voice of the Lord speaking directly to him. He felt singled out! The sinful Isaiah was about to become the messenger of mercy to a broken and corrupted nation. In his eagerness to do what is right, he cries out, "Here I am send me." Without fully knowing where fully knowing where he would go or what he would be asked to, Isaiah said yes to the voice. And although Isaiah endured many struggles from that time on, he became a contented man because he knew he had responded rightly to that beckoning voice.

It's true! We are happiest when we are doing what is right for us. To Isaiah the voice said, "Go." The voice of God still calls out. "Who will go? The magic words are, "Here I am, send me . . ." and a Sunday School Teacher is born, a deacon is born, a missionary is born, a nurse or doctor is born, a school teacher is born, etc.

If you can see our work as God's calling to us, when that phone rings we will not so much jump out of our skin as into our skin. If we keep our ears tuned for the voice of God, we will discover that what is right for us will find us, and we won't have to spend a life-time finding the right place. Think about it!

Dr. Trimyer is pastor of Elon Baptist Church in Pamplin City, VA.

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Office Supplies: File Cabinets, File Folders, Paper Clips, Ledger Sheets and everything you will need for your office at The Times Virginian, Phone 352-8215.

NEW LIFE BAPTIST CHURCH PLANS PICNIC

Following the morning service at New Life Baptist Church, members and guests will travel to Bent Creek where they will have a picnic dinner.

After the dinner, a Baptism Service will be held in the river.

Everyone is invited to attend.

BIRTHDAY CELEBRATION

Mrs. Janie Chernault, of Route 3, Appomattox, celebrated her 83rd birthday Sunday at the home of her daughter, Mrs. Edna Anderson.

Most of the children and grandchildren were present.

Everyone enjoyed a picnic lunch and the fellowship together.

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Good News For Homemakers

By Shirley W. Walton
Extension Agent

TOMATOES

Gardens are very good in Appomattox County and tomato canning time is here again. Look for tomatoes which are well formed, smooth, well-ripened, and reasonable free from blemishes.

Avoid overripe and bruised tomatoes, tomatoes with sunburn (green or yellow areas near the stem scar) and growth cracks (deep cracks around the stem scar). Avoid decayed tomatoes which will have soft, water-soaked spots, depressed areas, or surface mold.

A bushel of tomatoes weighs about 53 pounds and will yield approximately 18 quarts of canned tomatoes.

CANNING TOMATOES

Wash tomatoes. Loosen skins by dipping tomatoes into boiling water for about 1/2 minute; then into cold water. Skins should slip off easily. Remove stem scar and core. Leave tomatoes whole or cut into halves or quarters.

RAW PACK

Pack tomatoes to 1/2 inch of top pressing gently to fill spaces. Add 1/2 teaspoon salt to pint jars; 1 teaspoon to quarts. Remove air bubbles by running spatula or knife between jar and food. Adjust jar lids.

Process in boiling water bath canner (212 degrees F.)

Pint Jars.....35 minutes.
Quart jars.....45 minutes.

HOT PACK

Bring tomatoes to a boil; stir to keep from sticking. Pack boiling hot tomatoes in jars, leaving 1/2 inch headspace. Add 1/2 teaspoon salt to pint jars; 1 teaspoon to quarts. Remove air bubbles by running spatula or knife between jar and food. Adjust jar lids.

Process in boiling water bath canner (212 degrees F.)

Pint jars.....10 minutes
Quart jars.....10 minutes.

CANNING TOMATO JUICE

Wash tomatoes, remove stem scar and core, and cut into pieces. Simmer until softened; stir frequently to keep from sticking. Run through food mill, colander, or strainer. Add 1 teaspoon salt for each quart of juice. Bring to a boil Pour boiling juice into jars leaving 1/2 inch headspace. Adjust jar lids.

Process in boiling water bath canner (212 degrees F).

Pint jars.....10 minutes.
Quart jars.....10 minutes.

Tomatoes have always been classified as an acid food which can be safely processed in boiling water bath. Some newer varieties of tomatoes are less acid and there is some question as to whether they are sufficiently acid to prevent bacterial growth. Some authorities have recommended adding small amounts of acid (1/2 teaspoon lemon juice or 1/4 teaspoon citric acid per pint) to increase the acidity. A small amount of granulated sugar may be added to offset the tarter flavor.

FREEZING TOMATOES

It's still not possible to freeze fresh whole tomatoes for fresh use. Freezing and subsequent thawing cause loss of the characteristic texture of the fresh tomato. Stewed tomatoes and tomato juice can be frozen satisfactorily.

To freeze stewed tomatoes, wash, remove the stem scar and core, and halve or quarte and cook until tender, about 10 to 20 minutes. Set pan containing tomatoes in cold water to cool or pack tomatoes into containers and set the filled containers in cold water. Leave 1/2 to 1 1/2 inches of headspace...the small amount for wide topped pint containers; the larger amount for narrow topped quart containers.

Seal. Freeze; store at 0 degrees F. of below.

To freeze tomato juice, prepare juice as for canning. Add 1 teaspoon salt for each quart of juice. Pour into caontainers leaving headspace as above. Seal. Freeze; store at 0 degrees F. or below.

The small amount of salt used adds flavor but may be omitted.

RECIPE OF THE WEEK
ALL VEGETABLE- INDIA RELISH

NOTE: Many of you have requested this recipe again.
Cooking time: 45 minutes or until celery is tender.

16 green tomatoes, about 4 pounds
16 ripe tomatoes, about 4 pounds
3 sweet green peppers, halved and seeded
3 sweet red peppers, halves and seeded
1 cucumber
7 cups chopped celery
3 cups chopped onion
2/3 cups salt
6 cups cider vinegar
6 cups brown sugar, firmly packed
1 tablespoon mustard seeds
1/2 teaspoon seasoned pepper
(A blend of peppers.)
(Optional.)

Method: 1. Chop tomatoes, peppers and cucumbers in a food chopper, using a fine blade. Combine celery and onions in a very large bowl; sprinkle with salt. 'Allow to stand 12 hours or overnight.

2. The next day, drain vegetables and discard liquid. Combine vegetables with remaining ingredients in a heavy kettle.

3. Heat to boiling point. Simmer slowly, stirring several times, until thick, about 30 minutes.

4. Spoon into hot, sterilized jars and seal.

NOTE: The family will want to spoon All Vegetable Indian Relish over hamburgers or tuck it into the roll with frankfurters.

CELEBRATES 1ST WEDDING ANNIVERSARY

Mr. and Mrs. Charlie Lee Gunter, Jr., of Concord, Va., celebrated their first anniversary at their home with a party. Guests for the occasion were Mrs. Gunter's parents, Mr. and Mrs. Robert C. Thomas and grandmother, Mrs. W. E. Layne, Sr., and Mrs. E. L. Thomas, Sr.

Other guests included Mr. Gunter's three sisters and brother, Miss Roberta Gunter, Mr. and Mrs. David Totty and two sons, Mrs. Helen G. Wilmer and two daughters and Mr. David W. Gunter, of Raleigh, N.C. Other guests who were Mr. and Mrs. Aubrey J. McFadden, Mr. and Mrs. Floyd E. McFadden and Mrs. Donald E. Johnston, Miss Kathy Jones, Mr. Kenny Belter, Mr. and Mrs. Steve Belter and daughter.

Mr. and Mrs. Gunter served homemade ice cream and anniversary cake on their lawn.

Mr. and Mrs. Charlie L. Gunter, Jr. were married August 5, 1978 in Salem United Methodist Church bt Spout Spring, Va. Mrs. Gunter was the former Miss Vickie Renee Thomas.

Quick-E Food Store Opens Here

Karen Harris of Appomattox, manager of the newly opened QUICK-E FOOD STORE on Court Street, is shown standing in front of the new business.

The QUICK-E FOOD STORE that opened here last week is owned by Wilton Burgess who is also president of the business. He started his business in 1973 with a store in Madison Heights and now has six stores in operation. Hours at the Appomattox store are from 7 a.m. to 12:30 a.m. Monday through Saturday and 7 a.m. to 11 p.m. on Sunday. Some items offered for sale are hot dogs, fresh popcorn, 'slush puppie', magazines, gasoline, health and beauty aids, toys, roasted peanuts, plus all the regular grocery items. They also sell cooked pizza, sandwiches, all kinds of snack items, motor oil and car wax.

The office for QUICK-E FOODS is located at 6015 Fort Avenue in Lynchburg.

Area Homemakers Attended Conference

Four homemakers from Appomattox County participated in the annual Family Resources Conferences held Wednesday to Friday, August 1-3, at Virginia Tech's Donaldson Brown Center for Continuing Education.

Attending were, left to right, Mrs. Geraldine Marshall, Treasurer; Mrs. Ethel Evans, President of the Appomattox Extension Homemaker Council; Mrs. Ruby Williamson, President-Elect; and Mrs. Margaret Lee, Secretary.

The Family Resources Conference centered on the theme "The Reality of Today." Approximately 450 persons attended.

MANAGING YOUR MONEY

Investors concerned about the future of their dollar can learn the tools to survive in the inflationary economy of the 1980s from more than 20 leading economists, stockbrokers, financial writers, currencies and commodities experts at the New York Hilton Sept. 13-16, 1979.

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The conference, say its producers, Investment Seminars International, can assist people from a broad spectrum of financial backgrounds. The speakers have been carefully chosen to provide a balance of viewpoints.

The International Investment Seminar will feature presentations by Robert M. Bleiberg, editor of Barron's, Louis Rukeyser, host of TV's "Wall Street Week" and syndicated columnist, the Hon. Philip Crane, U.S. Representative from Illinois and candidate for the Presidency in 1980, and James Dines, editor and publisher of the Dines Letter.

Free leaflets and registration applications can be obtained by writing to Investment Seminars International, Inc., United First Federal Building, Bradenton, FL.

On Mindoro, Philippine Islands, it is believed that if you laugh while planting corn, there will be space between the kernels.

"The sound body is a product of the sound mind."
George Bernard Shaw

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If you pitch in by following the steps below, you can help us make it through the summer.

1. Don't overcool your home. Set your home air conditioner's thermostat at 78° or higher, or not more than 15° cooler than the temperature outside, whichever is the higher setting.

For every degree cooler than 78°, your air conditioner uses about 5% more energy. So a 73° setting means you're using 25% more energy than you would at a 78° setting.

By watching your thermostat, you'll save energy at a time when it's most important.

And you'll save money, too.

2. Do the big jobs early. Or late. We call it Hot Watch. The hours between 10 A.M. and 10 P.M. are the "peak load" hours, when the most electricity is being used and the chance of shortages is greatest.

So try to restrict your use of major appliances and hot water during these hours.

Do your baking and laundry before 10 A.M. Turn on the dishwasher just before you go to bed. Shower before 10 A.M. or after 10 P.M.

You won't be using less energy, but you'll be using it when we have power to spare. And that will reduce our need to build costly power plants.

3. Give your water heater a rest. It will save money and energy. With the exception of heating and cooling systems, the water heater is the biggest energy user in your home. So try your best to work it less.

Use your dishwasher and washing machine only for full loads. Wash clothes in cool or warm water instead of hot. Take showers instead of baths, and keep them short.

With your help we can save energy and make it through the summer. And that's important to all of us.

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